

APPETIZERS

CHEESE PLATE	8
Danish bleu, smoked Gouda and Montrachet goat cheese accompanied with seasonal fruit garnish, crackers and basket of Artisanal bread	
LETTUCE WRAPS	5
Fresh stir fried minced chicken and vegetables, iceberg lettuce cups and crispy oriental noodles with peanut dipping sauce.	
CRAB MARTINI	8
Blue crab lump meat mixed with avocado, cherry and yellow tomatoes, tossed in a madras curry dressing.	
PORTABELLO "FRIES"	7
Crispy Panko and herb crusted portabello mushrooms, red onion marmalade, baby lettuce, lime cilantro dressing, smoked mozzarella	
FRIED CALAMARI	8
Calamari steak cut into strips, breaded and presented with a lemon basil aioli and cocktail sauce.	

SOUPS & SALADS

SOUP DU JOUR	5	CAJUN CORN CHOWDER	5
		with Bay shrimp	
HUMPHREYS SALAD			8
Mixed green salad with cucumber, cherry tomatoes, Hawaiian papaya, dried blueberries, and flower confetti with a passion fruit dressing.			
CAESAR SALAD			7.5
Green and red romaine lettuce tossed with our Anchovy infused house Caesar dressing, parmesan and Romano cheeses, and fresh baked croutons.			
SPINACH SALAD			7
Fresh spinach leaves and Belgian endive, with a smoked bacon vinaigrette, candied walnuts, Danish bleu cheese, and a chiffonade of radicchio.			
FARMERS SALAD			7
Red leaf and butter lettuce, apple cider vinaigrette, roasted hazelnuts, feta cheese, pears and black radish.			

WINE BY THE GLASS

CHARDONNAY		SHIRAZ	
Sterling, Central Coast	6.00	Penfolds, Shiraz/Cabernet, Australia	5.25
Franciscan, Napa Valley	8.00		
RIESLING		CABERNET	
Château Ste Michelle, Washington	6.50	14 Hands, Washington	6.75
		Louis Martini, Sonoma	8.50
PINOT GRIGIO		MERLOT	
Trinity Oaks, California	5.25	Red Diamond, Washington	5.50
SAUVIGNON BLANC		PINOT NOIR	
Pepi, California	5.50	Greg Norman, Santa Barbara County	8.50

Due to the water shortage, we will only be serving water by request,
A \$1.00 charge will be applied to split salads.

Parties of 6 or more will be on one check with an 18% gratuity added

DINNER

Our chef, Tim Wilson and sous chef Sergio Lopez, regularly creates special entrees to compliment our extraordinary menu. We use only the most select delicacies and seasonings to stretch our culinary imaginations.

VEGETARIAN PLATE	12
Napoleon of asparagus ratatouille, sautéed snap pea and barley risotto, crispy goat cheese and spinach ravioli , smoked tomato vinaigrette	
SHRIMP AND PROSCIUTTO PASTA	25
Sautéed shrimp and prosciutto di Parma, fresh angel hair pasta, spinach, lemon cream sauce	
TASTE OF SAN DIEGO	21
Mexican white shrimp with dijon marsala chive sauce, accompanied by basil and pine nut whipped potatoes.	
SCOTTISH SALMON	24
Pan seared bacon wrapped fresh salmon, maple butternut squash risotto, walnut pesto, sautéed seasonal vegetables.	
SEABASS WILSON	23
Medallions of mustard crusted Pacific Sea Bass, pan sautéed with a cucumber dill reduction, baked Asiago polenta and asparagus ratatouille.	
HALIBUT MACADAMIA	28
Sautéed macadamia crusted fresh local halibut fillet, served atop Jasmine stir fried rice with a rum raisin glaze.	
FREE RANGE CHICKEN	21
Pan seared breast of free range chicken, smoked bacon and mustard sauce, sweet potato and purple potato hash with sautéed swiss chard.	
DUCK	26
Seared Maple Leafs Farm duck breast, creamy fig risotto, and a cherry port reduction	
PORK SHOULDER	20
Shoulder of pork braised with apricots and aromatic spices. Served with a creamy mascarpone polenta and topped with a stone fruit salad.	
LAMB SHANK	25
Braised lamb shank, served in a saffron broth with fresh Snap peas, potato gnocchi's and sautéed seasoned greens.	
NEW YORK STEAK	24
Charbroiled choice New York sirloin steak, Kennebec house made steak fries, parmesan fondue, wine merchants butter.	
FILET MIGNON	29
Grilled select Angus filet served with crispy Yukon gold potato and onion cake, finished with a blackberry sage cabernet reduction.	

A \$5.00 charge will be applied to split entrée items
Parties of 6 or more will be on one check with an 18% gratuity added